Famous Charlotte Bronte Cosey.

French coffee: English tea. The words hang together as naturally as hook and eye, cup and saucer, shovel and tongs. As the French have no monosyllabic equivalent for "home," so they employ two words to describe the cosey, without which no English tea service is complete. When they speak of it at all—and their need of naming it is infrequent—they call it a "couvrette." Not knowing how to make tea, they do not like to drink it, and concern themselves little as to the appurtenances of the tea equipage.

Anglomania takes an amiable form in the social function which has teakettle, teapot, creamjug, sugarbowl, sugar tongs, teacaddy, and the multiform cosey, as its motif.

Yet a gentleman of the very old school used to attend "afternoon teas" because the hissing kettle, the hissing pot and the warm aroma of the "woman's tipple" reminded him of the days when his mother kept the teapot on the hob on winter afternoons and regaled herself and neighbors with a "dish of tea." Furthermore, he recalled that she wrapped the black earthenware pot in a square of old flannel—"a piece of an old petticoat, I suspect," he added with a laugh—"when she set it on the supper table."

Association with some such humble contrivance may have held back the daughters of colonial dames from adopting the cosey which from time immemorial was in high favor with their English sisters. Even now, when in one form or another, it figures at "teas," our housewife is disposed to regard it as ornamental, rather than useful. It comes in with the best china and silver, and is remanded to the pantry with them when the function is over. Those who know, habitually, the flavor and temperature of tea when heat and "bouquet" are conserved by the cosey cannot comprehend how other families dispense with it.

As a genuine tea lover, I eye with anguish veiled under conventional smiles the dip and bounce and swing of the silver tea-ball, the churnings of the closed perforated spoon in the cupful of alleged hot water, cooled by each plunge. By the time it reaches lips thirsty from heated rooms and much talking, it is a faintly tinted, tepid mockery. Tea, to deserve its name, must be freshly drawn in boiling water, kept as near as possible to the boiling point, while the "delicious flower" is steeping, without actually bubbling. Cooked tea is a degree short of lukewarm in nauseousness.

After more than a quarter-century's experience in the daily use of the cosey, I commend most cordially what is known in my household as "the Charlotte Bronte cosey." I got the pattern at the "Black Bull" in Haworth, Yorkshire, a hostlery made famous by the Bronte family. There I was told that this particular style of teapot covering was in general use in the district, and that the "parsonage people had always had it." My eye was caught by its first appearance upon our table in the inn parlor, and tests of its merits confirmed me in its favor.

It is knitted of double zephyr worsted upon needles of corresponding size. Forty stitches are hung for the smaller cosey suitable for a pot holding four cups of tea. For the larger, 44 stitches suffice. Knit a rib of two plain, two purled, stitches until you have a square. About an inch from the top narrow and widen alternately for one round to make a row of eyelet holes. Finish the top of the square with another row of open work. Knit two squares after this fashion, crochet or sew them together at the sides, leaving in each side a two inch gap, at equal distances from top and bottom, to admit the passage of spout and handle. Make the lining also in two squares, knitting this plain, backward and forward, so as to have it alike on both sides. Knitted thus it holds the cosey in shape better than a ribbed lining would. Fasten outside and lining together by a row of crocheting around the bottom and a scallop of the same around the two inch apertures in the sides. Through the eyelet holes an inch from the top run a narrow ribbon, shirr the double thickness of the cosey upon this, and draw into a rose-shaped bunch. You have now a bell-shaped bag open at the bottom warranted to outlast any five of the silken constructions that go by the same name.

This is the commonest form of my favorite cosey, made for every day hard use. You may vary and elaborate it by knitting the outside of shaded wools, dividing the shades at regular intervals by rows of eyelet holes, in which narrow ribbon is run (not shirred). Finish with a bow of wider ribbon where the knot holding the rose at top is tied. Shaded browns, lined with gold color, with ribbons to match; shaded olives, lined with pink; crimsons, shading into pale pinks, lined with rich carnation, shirring into a glowing heart for the blush rose, are some of the combinations I should suggest.

Satin coseys stuffed with down and lined with chamois skin are handsome, but the chamois leather stiffens when dampened by steam, and a spot ruins the beauty of the embroidered satin. The same objections apply to velvet coseys wrought with gold thread and lined with quilted satin, or silk. The worsted lining of the "Charlotte Bronte cosey" does not take dampness, and a chance spatter of water or tea can be brushed from the outside cover without leaving a trace.

MARION HARLAND.

Field-Marshal Lord Roberts.

The name of Field-Marshal Lord Roberts of Kandahar, who goes to South Africa in supreme command of the British army there, is a household word in England. He was born at Cawnpore in India, in September, 1832, and entered the Bengal Artillery in the service of the East India Company in 1851. He served with distinction throughout the mutiny, and won the Victoria Cross for bravery in the field in 1858. In the Abyssinian campaign of 1868 he served as assistant quartermaster-general to Lord Napier, and had control of all the arrangements for the reembarkation of the British army at the conclusion of the war. In the Afghan War he commanded the Luram field force, and subsequently had chief command of the army in Afghanistan. In 1879 he re-occupied Kabul, and in 1880 made the celebrated march to Kandahar, from which he took his title, and relieved that fortress, besieged by Ayoobkhan, the pretender to the Afghan throne, on whom he inflicted a crushing defeat. He subsequently became commander-in-chief of the Indian army. In 1881 he was sent to Natal to succeed General Colley, killed at Majuba, but found that peace had been concluded before his arrival, and he returned to India. In 1886 he commanded the Burmese expedition on the death of Sir H. MacPherson. More recently he has been commanding the troops in Ireland.—*Argonaut*.

War Preparations in Japan.

Under the above head a correspondent of the Kobe *Herald* points out some significant measures that have been taken by Japan. On excellent authority it was learned that first class topographical maps of China had been distributed among all now commissioned officers in the Japanese army. The heads of all private railway concerns have assembled and it is alleged that an understanding has been arrived at whereby all Japanese lines would become under complete military control at a few hours' notice.

THE German Rear-Admiral von Valois, in a recent work on sea power, declares that the United States, if it continues its colonial policy must, sooner or later, come into conflict with Great Britain. As Germany must also find herself opposed by the British empire, von Valois believes that it would be of advantage if Germany were to be allied with us. Without such alliance, neither country could successfully oppose British sea-power; but a combination of two small, but excellent, navies would command respect.